



Darling Cellars Reserve Arum Fields Chenin Blanc 2024

main variety Chenin Blanc

vintage 2024

analysis alc: 12.44 | ph: 3.25 | rs: 3.5 | ta: 6.6 | ts02: 150 | fs02: 40

type White

producer Darling Cellars

style Dry

winemaker André Scriven & Bertrum Titus

taste Fruity

wine of Darling

body Light

tasting notes

Subtle tropical fruit dominated by ripe yellow peaches, quince, guava and white pear on the nose. Elegant and well-balanced structure with loads of tropical fruit on the palate and a fresh and crisp acidity followed by a lingering aftertaste.

blend information

100% Chenin Blanc

food suggestions

A wine that will compliment meatier flaky fish and rich seafood. Also, a great wine to serve with a light spicy chicken salad.

in the vineyard

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar

Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation. Maturation: Left on lees for 3 months to add complexity.